



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
100

Establishment Name: West Carroll Elementary School Cafeteria
Address: 100 Harbor St.
City: Trezevant
Inspection Date: 01/26/2024
Time of Inspection: 09:11 AM to 09:56 AM
Establishment #: 605033737
Risk Category: 01

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 15 columns: Compliance Status (IN, OUT, NA, NO), COS, R, WT. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, and Chemicals.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 15 columns: Compliance Status (OUT), COS, R, WT. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status (YES, NO, WT).

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violations of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person in Charge: [Signature] Date: 01/26/2024
Signature of Environmental Health Specialist: [Signature] Date: 01/26/2024



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
100

Establishment Name: West Carroll Primary Cafeteria
Address: 8725 College St & Hwy 105
City: McMoresville
Inspection Date: 01/26/2024
Establishment #: 605033738
Type of Establishment: Permanent
Purpose of Inspection: Routine

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 columns: Compliance Status (IN, OUT, NA, NO) and Compliance Status (COS, R, WT). Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Sources, Protection from Contamination, Cooking and Reheating of Time/Temperature Control, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, and Chemicals.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 columns: Compliance Status (OUT) and Compliance Status (COS, R, WT). Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, and Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person in Charge: Danke Hurd
Date: 01/26/2024
Signature of Environmental Health Specialist: [Signature]
Date: 01/26/2024



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
100

Establishment Name: West Carroll Jr/Sr High Cafeteria
Address: 760 Hwy 77
City: Atwood
Inspection Date: 01/30/2024
Time in: 11:50 AM
Time out: 12:00 PM
Risk Category: 01
Number of Seats: 400

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 columns: Compliance Status (IN, OUT, NA, NO) and COS/R/WT. Rows include Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, and Chemicals.

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GOOD RETAIL PRACTICES

Table with 2 columns: Compliance Status (OUT) and COS/R/WT. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status (YES/NO/WT).

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease.

Signature of Person In Charge: [Signature] Date: 01/30/2024
Signature of Environmental Health Specialist: [Signature] Date: 01/30/2024